



VILLA SCHINOSA®

# AGLIANICO

PUGLIA

INDICAZIONE GEOGRAFICA TIPICA



*Aglianico is one of the oldest grape variety of the world, it has been introduced in the South of Italy by the Greeks.*

*The ancient Romans called the Aglianico with the name "Ellenico" from which comes the modern name Aglianico.*

*Villa Schinosa Aglianico is a wine that fully expresses the characteristics of its grapes.*



## Characteristics

### *Production area:*

*North of Bari in Contrada Schinosa - Trani at an altitude of 70 metres.*

### *Variety:*

*100% Aglianico*

### *Vineyards:*

*Ha. 5,00 of Aglianico grapes located on rich, argillaceous and tendentially limestone grounds at an altitude of 70 metres, the vines are trained to spurred cordon system at 4'500 vines per hectare.*

### *Wine making:*

*The grapes are picked in the second half of October. A 10-12 days maceration ensures maximum extraction of aromatic and colour components with frequent pump-overs, which oxygenates the must and softens the tannins.*

*Constant fermentation under 18°C.*

### *Aging:*

*Slavonia's Rovere oak barrels of 35 Hl where the wine develops its characteristics...*

*Successive ageing of the wine for further 6 months in bottles.*

### *Analytical data:*

<i>Alcohol</i>	<i>13,45%Vol.</i>
<i>Total or dry extract</i>	<i>33,60 g/l</i>
<i>Acidity</i>	<i>5,90 g/l</i>
<i>Volatile acidity</i>	<i>0,49 g/l</i>
<i>Residual sugar</i>	<i>2,10 g/l</i>
<i>Sulphure dioxide</i>	<i>89 mg/l</i>

### *Tasting notes:*

*Deep ruby colours, intense aromas of fruit, rich and complex bouquet.*

*Full-bodied without becoming unduly aggressive on the palate..*

### *Reccomended with:*

*Pasta dishes with savoury sauces, full-flavoured roast, cheeses.*

Azienda Agricola Schinosa

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